11 Herskovits & Herskovits E-5 (1928-1929) 1934
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It is the woman's task, then, to see to the food which the Earth Mother yields, while the men are busy hauling lumber and making boats, hunting and fishing, and carrying the white man's loads to the city. In the leisure of the rainy season, while the women cut up the trade cotton cloth into long, narrow strips and sew them into cloths of traditional design, the men are at work carving fine things out of wood.

When the big rains come a man might busy himself carving doorposts for his new house, or he might make a paddle to put away in his personal treasure house, so that, when he is ready to take a second wife, he might have the proper gifts to make her. Another might be making a small canoe paddle for his first daughter. She is four, perhaps, and already is of help to her mother in the field, carrying water from the river in a small Indian jar. Soon she will be strong enough to have the cutting of the kamemba begin—a few slashes about the navel at first . . . He will cover the surface of the paddle with beautiful traceries, each design a meaningful symbol, and to add to its beauty he will darken it with a mixture of oil and charred rice hulls. When it is finished it will be of a reddish-brown color, slender, and smooth to the touch of his fingers as the skin of his woman-child. Combs, food stirrers, trays, stools, peanut pounding boards, and, if a man likes, mortar and pestle—all these are carved when the rains are heavy and there is no work to be done on the river or in the bush.

So the work is divided. A man does a man's work—wood, iron, hunting the game animals of the bush, and catching fish in traps, making baskets of wood fiber—all that is a man's affair he does. And the woman, tending the fields and cooking for her family, pounding palm nuts in her mortar to make palm oil, grating the bitter cassava to make flour free from the poison that is in the roots, caring for her house and carving calabash dishes with the symbols of men and women and fertility—woman does what it is woman's lot to do.

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which went on, so that she might recount it to her father. The women of the village walked "softly" with this older daughter. "Daughter of the G'aman," they called her when they addressed her, and her mildly spoken, persuasive suggestions were never ignored.

Wilhelmina, however, busied herself at her work, and if anything were asked of her, she would look up with an expression of bewilderment. Differing from other women of the village, who had come to live there after marriage and knew the speech of the less aristocratic down-river settlements, Wilhelmina had never been any distance from Asindopo Lantiwe. The other women were, therefore, constantly interpreting the questions which were being put to her.

She was dark of skin, as dark as her sister, but her face had a flush of red in it, as though she had brushed it with the sacred red kuswe. A little above her wrists gleamed wide bands of tin. These were bracelets her husband had made for her, and they were much prized. The brass coils which she once wore had been filed through and removed, for when the ankles of a woman who bore children swelled, it became necessary to be rid of these ornaments.

In a small mortar, decorated with carvings, she was pounding maripa nuts. The ends of the pestle were bordered with finely cut cross hatchings.

"Ai, we use much palm oil here," she said.

Her mother was paring cassava. At her feet were several baskets and pieces of bark, shaped like miniature canoes, into which she threw the peeled cassava. Near these containers lay a sifter, woven of palm fiber, and a grater, made of a thin board perhaps sixteen inches long and half as wide, into which long slender nails had been hammered and their points filed to a needle-like sharpness. When the tubers were peeled, Wilhelmina began the grating, first squatting down, then dropping to her knees, better to work. The grated cassava was then packed into the matapi, the cassava press which had before leaned against the house. This matapi was of a basket-like weave, golden in color

1:Herskovits & Herskovits E-5 (1928-1929) 1934
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644 252 and tall as the Granman's wife herself, though in circumference no larger than the post of the house against which it leaned. The woven strands were caught together in the loops with which it was finished on top and bottom.

When it had been filled, the matapi was hung from the stub of a stout limb, and one end of an equally stout stick was inserted into the bottom loop, while the other rested on the ground. Now Wilhelmina and another woman sat down on this stick, and under the pressure exerted by their combined weight the matapi slowly contracted. A milky white fluid containing the poison which made the raw bitter cassava so deadly filtered through the woven strands, trickling into the gourd placed to receive it. Steadily the poisonous fluid was forced out until it was not long before the gourd was filled, and the cassava pressed dry. When there was much work to be done, and the white woman was not about to ask questions, the women would not waste their time sitting on the stick, but instead would suspend heavy stones from thongs tied to the bottom loop, and they were then free to be about their other tasks. Now, however, it was more amusing to sit and talk.

Whatever the method, when the meal was rid of the poison, it was worked through the sifter into a closely woven basket, and in that kneaded and made ready for baking on the large iron griddles. The use of the bitter cassava they had learned from the Indians, and the names for the sifter and the cassava press were to this day Indian, as were their weave and shape, but the griddles came from the white man's city.

[111] [915] [80] "We use Indian water jars, too. The red pottery we do not make. But black obia pots are Negro things. These our old women mold," said the Granman's wife.

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644 286 As she spun cotton for the garters she would later make, the woman they called the Granman's younger wife sat and talked of working the fields. Her spindle, a small iron

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man noted, a *condree fasee*—a custom of the country. Rifles were found, all lacking flint, for which the Europeans had good reason to be thankful. In the village were found silver spoons pillaged from the estates, along with china and other ware. The rebels were observed to be healthy, and lacking nothing but bullets and flint. Their diet contained ingenious makeshifts. Salt they obtained from the ashes of a palm tree, and butter from condensing the fat of the palm tree worm.

That evening the rebels crept near the European encampment and began shouting curses, threats. All night the jungle resounded with the yells of rebels and the replies of rangers. The hatred of the revolted blacks for the loyalist rangers knew no bounds. They swore that no ranger should ever leave the bush alive. They dared the planters to enter the woods. Finding so much communication going on, Colonel Fourgeod decided to join in, and began "hallooing." He offered the rebels food, drink, and freedom if they would lay down their arms.

The reply was curt and contemptuous. They "damned him for a French bastard," saying, "We are free men. You soldiers are white slaves, hired to be shot at for fourpence a day."

Fourgeod swore to pursue Bonny to the end of the earth. The following day the troops pressed on to the next village, *Cofaay*, which signifies "Try Me." They found it deserted. Lacking ammunition, the blacks had realized the impossibility of putting up a defence. So they made a great noise in the night, under cover of which Cofaay was evacuated. While the loud shouting was going on, the food of the next village had

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Chapter Four

THE DANCE

SUNDOWN on the Surinam. Women with breasts like dried tobacco leaves stew hunks of red baboon over the Djuka fires. The old dance gods will stir tonight. Mist is drifting up from the river and blowing between the trees. Colours fade out as darkness falls. The atmosphere of the jungle closes in on us with the night.

As night falls a Bush Negro corial appears on the river. It is followed by four others, all loaded with people from another village three miles downstream. The strangers have come to dance for the bahkra. We have promised them candy and high wine. The women tie bands of nuts about their limbs; the dried nuts rattle.

They bring the drums, the soul of the jungle. The big tom-tom, elaborately carved on the outside, is the *apenti*, or signal drum. The smaller *nanda* and the baby *baboula* (an African

[P. 52 is blank]

1 [For caption, see category 116, p. 204.- Analyst]

2:Kahn D-5 (1922-1930) 1931
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314 shot enters the rubber but does not pierce it through. Little dents indicate where the shot is buried inside. With a pistol, however, the result is different. A bullet from a .38 calibre revolver goes clean through. After we have fired, a Negro detaches himself from the group and disappears in the bush. In twenty minutes he is back, bringing the bullet from the revolver. He had traced its course by broken twigs and [151] clipped branches, and finally dug it out of the side of a tree with his bush-knife—on the whole an extraordinary bit of woodcraft.

484 It is disgusting to find that we have to sleep overnight in this camp. The white man is thoroughly exhausted, able only to drop down on a log while the Negroes make camp. The bahkra's hammock is slung and a fire started. Monkey meat is the *pièce de résistance* of the evening meal.

● [252 262] The monkey is not skinned; only the hair is scraped off. Monkey skin is a jungle delicacy, but there is a humanly cadaverous look to the depilated body. Half of the meat is cut up and dumped into the stew pot together with rice and salt. [251] The other half is smoked liberally to preserve it for the morrow.

Not in the mood to take food which his stomach might reject, the bahkra dines on a can of salmon, with rice and tea on the side. The sun has hardly set when he falls gratefully into the hammock and ties the mosquito netting in place, ready for profound slumber.

521 He soon finds that sleep is out of the question. The Bush Negroes are sitting about the campfire swapping tales of

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sufficient time for the nitrogenous substances to be reduced to fertilizing material. Because of this poverty of the ground and the constant foraging of insect and bird pests—the parrot is notorious among these—the cultivation of food is difficult and laborious for the Bush Negroes and the provision ground must often be moved to a fresh site.

Their main carbohydrate staple is the manioc or bitter cassava. It is a tuber-like plant that grows some three to seven feet in height, the edible portion being the underground root. The root contains the poisonous prussic acid, which must be carefully removed. Bush Negroes have been known to commit suicide by drinking the juice of the cassava. The plant itself resembles the tobacco plant, but has a stalk covered with bark and large roots that look like sweet potatoes.

The roots are harvested, carefully peeled, and reduced to a pulp by being rubbed on the roughened surface of an inclined board, the expelled free juices rolling down the incline into a bowl. The rest of the plant is thrown away. The pulp is stuffed into a cylindrical squeezing contrivance made of reed, known as the *matapee*. It resembles one of those toy finger grippers of straw that children play with. The reeds being flexible, elongating the tube by pulling at the ends reduces the diameter of it; this compresses the contents of the cylinder and squeezes out the deadly juice which then runs off into a bowl below. The matapee is a beautifully woven piece of basketry about five feet long and seven inches in diameter. The upper end is attached to the limb of a tree and a heavy stone is suspended from the lower end, the

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252 285 weight of which elongates the tube. In place of a stone, a stick may be passed through the lower end. The Bush Negro straddles it, working the apparatus with his own weight.

252 262 The pulp, when dried and heated, becomes a nourishing flour ready for use. There are two ways of serving it. One way is to make it into large, circular pancakes, high piles or stacks of which were carried in our corials to constitute the chief diet of the paddlers on the river trip. When they feel a pang of hunger they break off a piece of cassava from one of the large pancakes, dip it into the river to soften it, and eat it without further preparation. The other way of preparing cassava is to stew it with fish or meat. On tasting this food we found it a bland, mealy cake of not unpleasant taste. The entire technic of preparing it is borrowed from the indigenous Indians; "matapee" is an Indian word.

In a number of Bush Negro villages can be found the common Indian corn. The Negroes allow it to mature and then roast it until it is as hard as a rock, after which they shell off the grains and eat them. If the white man asks for green corn, they refuse to give it to him, saying it is unfit to eat.

143 162 Another staple of their diet is rice, or *ahleesee*. Rice of the upland variety can be planted in a dry soil and flourishes like wheat or oats. When harvested, it is tied in small bundles, about a foot in diameter, and threshed. The Negroes put it in a wooden mortar made of a hollow tree trunk, and three Djuka boys stand around it with pounders, striking alternately, like three railway labourers driving one spike.

008 Rice, especially when ripening, is attacked by birds, partic-

2:Kahn D-5 (1922-1930) 1931
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226 animals in the water. The catch would be consumed before
227 it could be taken up. Besides spring-traps that snap shut when the bait is touched, cone-traps are used, similar to those of more northern waters. The fish pokes his way into a concave cone, at the end of which is an opening guarded by bristles. Going in, the bristles are easily pushed aside, but, coming out, they bar the path. Then, say the Bush Negroes, the fish speaks to the trap as follows:

"Matti, opa duro gimme"—"Friend, open the door."

But the trap replies: *"Matti, me na cong tia massra de habbe nassloto cun, dassa ope na da you"*—"Friend, I can't until-master who has the key comes; he will open it for you."

262 Fish form a large part of the Djuka diet, and fishing is
264 carried on by women, men, and children indifferently. When our canoe paddlers bring in some fish, they get out their
● [252 little black gipsy pot, add whole peppers, and boil the fish
263] as it is. It is then eaten like corn-on-the-cob. The head, especially, is a delicacy, the bones being crunched audibly and with gusto. The meat goes in one side of a Bush Negro mouth and the bones seem to come out the other. If a halt is called in the business of eating, it is only long enough to say: *"Fissee makee bon sweetee muffo"*—"Fish make good eating," i. e. make good sweet mouth.

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separated by ten thousand years of time and two thousand miles of space. It has, however, been pointed out that both peoples had to face environmental conditions that are roughly alike, and that a similar world may well have led to certain similar responses and adaptations. In Dutch Guiana, on the other hand, we do know of a direct historical connexion with Africa, so that the customs, habits, art work, social organization, and general material culture of the Bush Negroes must undoubtedly be related to the similar culture of West Africa. A great many articles in everyday use among the Djukas are of West African design. African words and African habits can readily be identified.

We also know that certain articles used by the Djukas are borrowings from the aboriginal Indians of the district. Thus the cassava squeezer, the *matapee*, and the whole technique of preparing cassava, the grater and sieve for the flour, are borrowed from the South American Indians. But by far the greater part of Djuka culture comes directly from the Dark Continent.

A Swedish anthropologist, Gerhard Lindblom, made a study of Bush Negro implements and wood carvings in European museums, and compared them with the implements and wood carvings from West Africa, pointing out a number of homologous forms.

The Granman's throne, an intricately carved wooden stool made by the Djukas, as Lindblom pointed out, is similar in construction to those owned by the headmen of the Gold Coast, Ashanti, Slave Coast, and the Niger tribes. The ornate

/11 cont./

286 garments /pandjes/ or articles of dress and other knitted goods.
[413] They also know how to make very attractive hammocks of cotton.

Chapter VII

Food, Drinks, Delicacies, and so forth.

262 Their daily food is mainly rice and cassava (1) bread which
•[252]

1. Sweet cassava, the farina from the root of the Janipha manihot, not to be confused with Jatropha manihot, which gives the bitter cassava, which, however much is removed by boiling and continued washing, contains a very poisonous component.

is baked on an iron plate and provides a tasty food that can be
[241] kept for a long time. During the dry season, the months of September, October, and November, the ground also supplies them with a very mealy and tasty tuber called nappi (2); throughout the year,

2. Dioscorea sativa and Dioscorea alata L.

however, they grow yams, sweet potatoes (3), tayers (4), and cassava.

3. Convolvulus batatas L. and Batatas edulis Choisy.

4. Root from Arum esculentum.

[439] They have bananas only from time to time, whenever they exchange them on plantations for squared wood, which they pur-
[433] posely work for this exchange. They know how to obtain wild game
[263] and fish in great quantities; salt is an article greatly in demand.

/11 cont./

252 They always prepare their food with much native pepper (5)

5. All Capsicum species.

and in their soup or blaf cook various forest greens (6), which they

6. Kraroe, kalalve from the Amarantus oleraceus, taja leaves from an Arum species.

then eat with finely pounded bananas (called afoefoe) or else with cassava bread or rice dipped into it.

412 They make their spoons from a long strip of the calabash rind.

262 They are great lovers of pinda (7), a kind of groundnut, from

7. Arachis hypogoea L.

which they make various delicacies.

[439] They are particularly fond of bacon and buy it whenever they are in town, salted and smoked; they frequently take barrels of it with them into the bush and are very sparing with it.

/12/ They buy flour or meal only when they have had a bad rice harvest.

273 As drink they use rum or dram, and sometimes they make

[439] from the juice of the sugar cane, which they acquire on plantations, a kind of fermented drink which they use especially at festivals. They prefer gin and beer to wine, of which they are no great lovers. The women are very fond of liqueur.

276 Many men and women smoke American tobacco in short clay pipes. The taking of snuff is a passionate habit among some.

Chapter VIII

Festivals, Games, Gods

796

273 They do not have fixed times for the veneration of their gods, and they do this only then when they are amply supplied with strong drink and want to have a gay time for three or four days.

/15 cont./

585 white cotton sleeping blanket, various colored cloths and pantjes,
[583] some earthenware, such as bowls and plates, iron pots and pans, and the like, while he is obligated on the occasion to provide for an ample supply of strong drink and sugar wine.

They do not have festivities, games, or dancing in connection with their marriages.

586 If a marriage is dissolved, then each of the two parties again goes to his own family; in case those concerned in it and the elders disapprove of this, however, it happens that man and wife are forced to continue to live with each other, especially when there are no substantial reasons and grievances.

593 The man is obligated to provide his wife or his wives with food, clothing, and ornaments; she, to follow the man everywhere, to cook for him, to wash, and to take care of the housekeeping.

264 The wives are neat in an exemplary fashion; plates, bowls,
● 252 and pans are always kept extremely clean, and they also see to it that everything is extremely clean in connection with cooking.

841 If they find themselves in a period of menstruation, they
302 indicate this immediately to the husband by withdrawing from his dwelling and staying in seclusion with other women; they neither cook nor do the least thing for him in this state, do not even come within sight of him, and remain secluded to the end; when they have cleaned and dressed themselves, they decorate their shoulders and arms with white stripes as a token /16/ that they have again
[386] returned to their normal state. The stripes are made by mixing
[824] pounded adroe (1) with ground chalk and water.

1. A tuberous root-stalk from the Cyperus rotundus L.

Sometimes they also smear the forehead and the neck in this way and appear thus before their husbands.

841 During their seclusion another woman, who is a member of
571 the family or possibly a female friend, daily prepares and brings the
252 food, which, however, is at the expense of the secluded wife. They perform this service for each other mutually.

/144 cont./
241 time that the runaway slaves took these with them from the plan-
[177] tations then in existence.

It is therefore worthwhile in various respects to explore what is
241 being cultivated. The following summary has been put together
114 from the data of my own observations and from information pro-
[128] vided by various Bush Negroes. This list is not complete; what is lacking, however, is probably of minor importance.

A. Cultivated Crops That Are Grown on the Food Grounds

244 Bitter cassava (kasàba).
[262] This is the most important crop, from which the cassava bread and kwak are made. One plants the shoots in December, but also in March and April. After 12 months the harvest begins; in case of a food shortage they are dug after only seven months. Yellow and white varieties are distinguished according to the color of the contents of the tubers. To the yellow varieties belong: witti tiki, which is kept on the grounds up to two years, blaka tiki, which stands on the grounds only one year, and taja tiki, which provides produce for a long time and is especially good for the making of kwak. To the white varieties belong: amosiang, sanang kasaba,
[252] and domberi. Cassava bread is made from this. In the making of kwak all the colors are mixed together in order to obtain the desired yellow color. Each variety separately provides a less tasty product.

252 On the Marowijne one makes more kwak (kwaka) than cassava
[184] bread, while on the Surinam River and the Saramacca only cassava bread /a map and Figs. 1-14 appear here/ /145/ is baked with the flour. Kwak is prepared in the following manner: The tubers, after they are peeled, are put in water in a korjaal (1) for two

1. korjaal = boat.

days and then grated. This grated cassava is then allowed to sour in a box or a korjaal; after that the grated cassava is expressed

[text continues on p. 21]

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Fig. 9. Baking cassava bread on the iron baking plate (the "pan"). -- Tapanahoni, Drietabbetje, June 1952.

[142]
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Fig. 10. Pounding the expressed pieces of cassava (in the pan in the foreground) to flour in a wooden mortar (the "matta") in order to bake bread with it. -- Marowijne, Albina, April 1953.

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Fig. 13. The pitting of the maripa palm, from which the kernels (lying on a plate on a kerosene tin), after drying in the sun, are used for boiling edible oil out of them. -- Tapanahoni, Drietabbetje, June 1952.

Fig. 14. Winnowing rice with the "kède," after it has been pounded in a matta. -- Tapanahoni, Granbori, May 1952.

/145 cont./

252 with the matapi (2) and subsequently baked on the baking plate (pan).

2. matapi = long tube of plaiting with which one expresses the juice and the water out of the grated cassava.

during which the granular mass is constantly stirred. The kwak [251] ultimately consists of dry yellow grains. One can keep kwak in good condition longer than bread. It is softened with water and eaten with some sugar (if available).

A less-used product is "afringi." For this one grates freshly peeled cassava, then expresses the grated cassava in the matapi, and dries the meal on the fire or in the sun. Subsequently one pounds this meal in the matta (3) and then kneads it with water

3. matta = large wooden mortar.

into little balls. These are boiled together with fish or meat into a soup. One calls this soup "afringi," which literally means "to throw," presumably because one throws the little balls into the pot. The same product is called "apitie" on the Surinam River.

244 Sweet cassava (kasàba-swieti) is little planted; the tubers are [262] harvested after three months and eaten boiled.

[252] The most important pests in the cassava are: leaf-cutting [825] ants, which cut off the leaves; deer, which eat the young tips and also bite off the stalks; tapirs, which consume the stalks and leaves and also trample many; koni-konis (4), which dig

4. koni-koni = Surinam rabbit.

out and gnaw the tubers; pingos and pakieras (5), which root the

5. pingo and pakiera = wild pigs.

tubers out of the ground and consume them.

/145 cont./

243 Rice (alésie).

Next to cassava rice is an important auxiliary crop. One sows the rice broadcast with the hand among the other crops and tjaps (6) the seed under lightly. The sowing time falls in Decem-

6. To tjap = to loosen the ground with a hoe.

ber to February or March. In the fourth month the rice is mature. [132] The harvest time therefore falls in the long rainy season from May to July (somewhat later on the Surinam River). Only the ears are cut off, and these are dried in the sun on the grounds or in the villages. Only dry-land rice is cultivated but in many varieties, such as:

kasiwini, the best kind, with long white grains;
ajengena, with short fine grains, with pounding produces a beautiful white rice;
abalahede, with flat, round grain;
witti-alesie or paramakka-alesie, slightly colored in the ear;
lebi (redi) -- alesie, yellow as paddy, grows also in swampy places;
aloeloe or loeloe, sends out shoots quickly, has a good grain;
pindé-alesie, grain speckled on the outside;
asinkini, variety with long grain, is often planted.

/146/ Still other varieties are: rexora, saka, mabosoe, mooidà, sika-sirie, bakaté-saka, dendelei, mooimasra, wittifang, skati, blakatère, mesiti, pikienloeloe, mampoeloekoe.

[251] The Bush Negroes store the rice in the ears and thresh the paddy with the feet by treading on it after it has been dried on ●252 zinc sheets or on sacks. The paddy is pounded in the matta whenever it is needed for a meal. Unpolished silver-pellicle rice /zilvervlies-rijst/ is thus eaten, and this is boiled in the usual 262 manner together with meat or fish. With a good harvest one has rice throughout the year until the following harvest, but frequently [439] the quantity is sufficient for only a few months. In case of a shortage milled rice is purchased from the shops along the Marowijne.

/146 cont./

243 During the sowing one experiences a great deal of trouble
825 from "stondoifies" (1), which eat up the seed; the maturing ears

1. stondoifies = small pigeons, literally stone pigeons.

are plundered by a species of blackbird, "andokie," grain parakeets or pikoetoes, and the little rice bird, "tie." The loss that is suffered through these birds is frequently considerable. Other pests in the rice are not further known, or mentioned.

Bananas (bána).

245 These are always planted, but, in comparison with the cassava, less frequently. One ordinarily sets the plants in the ground somewhat later than the cassava shoots, in order to let them grow at the same time. It also happens that a certain section of a ground is planted exclusively with bananas and bacoven because otherwise these hinder the other crops too much with their shade. After 10-15 months the bunches are ripe.

There are various varieties in use:

granbána, ripe five months after the appearance of the bunch, fruit long;

oemanbána, ripe three months after the appearance of the bunch; fruit long;

patamacca-bána, idem; fruit short and somewhat sour in taste;

doengoe, idem; fruit long; frequently with twin fingers;

kodjakondre, idem; fruit short.

●252 The bananas are boiled as "green bananas" or, as ripe bananas, are first boiled and then pounded fine into "tomtom." Ripe bananas are also pounded uncooked, then mixed with cassava flour, and baked into a "koekoe."

/146 cont./

245 Bacoven (bakóeba, bákba).

Planted like the bananas. The growing time varies from 10 to 15 months. The banana-bacove is grown the most. The varieties are indicated with the following names:

bigibakoeba or langa-finga, banana-bacove with long fruit (Gros Michel type); produces the bunch after 10 months and this ripens in five months;

watramama-bakoeba, a kind of congo-bacove originally from French Guiana, short variety, bunch matures in three months;

koboto-bakoeba or soeknoe-finga, small yellow, sweet variety of the size of the apple bacove or smaller (missie-finga); bunch ripens in three months;

indji-bakoeba, short, thick, red variety, sweet in taste, with yellow fruit-flesh; bunch ripens in three months.

[262] The bacoven are only eaten as fresh fruit and are very popu-
[13] lar. /147/ The leaves of bananas and bacoven are sometimes severely eaten by leaf-cutting ants.

244 Tajer (tája).

One finds tajer on all grounds, standing in scattered groups. It is harvested after 8-10 months (August-October), but also continuously thereafter. There are various kinds in use:

agauw, large variety (pomtaja); tubers remain good for a long time; also found in the villages;

244 sjoe, smaller variety with yellowish tuber, tubers remain good for
262 a long time; the leaf is eaten as a vegetable;

dasini, larger variety with yellowish tubers, which is frequently planted because of its tastiness; the harvesting is done in small bits at a time, for the tubers rot quite quickly; the leaf of this too, is used as vegetable; a small variety of dasini is also called chinees taja;

wititaja, smaller variety; tubers remain good for a long time; leaf is also eaten.

252 Tajer tubers are boiled, like potatoes, frequently with fish or meat and oil, into a soup.

/147 cont./

244 Patatas (patáta).

Patatas are planted in patches; they creep with long tendrils in between everything as a weed. Even after the grounds have been abandoned, they continue to grow in the open patches. They are harvested in the long dry season, but there are also three-month varieties. There are white, red, and yellow varieties under the following names:

plata patata, white variety, frequently planted;
lebi (redi) patata, red variety, often runs wild;
abawini, yellow variety, frequently planted on grounds;
sakoela patata, yellow variety, idem.

[252] The tubers are eaten boiled, like potatoes, usually prepared [136] with oil, or cut into little pieces and made into a soup. Rabbits and pigs are likewise lovers of these tubers.

Napi (napi).

Napi is planted scattered next to sticks in order to allow the vines to climb. It is not missing on a single ground. The harvest time falls in the long dry season from September to November. There are red and white varieties, which are known by the following names:

kakaboeroe, red on the inside, with red peel;
gangasombo, white on the inside, with red peel;
witti napi, white on the inside, with yellow peel;
finga napi, purple-red variety with divided tubers;
waka waka-napi, purple-red variety, creeping, with large, long tubers.

[252] Napi is eaten boiled like a potato. Most of the varieties are used unpeeled; when they are prepared with meat, however, one removes the peel from the tubers.

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Yams (yamesi).

The yam is found everywhere and is planted scattered. The harvest time is October or later. Two varieties are known:
maka yamesi, with thorns on stalk, planted with buds from the tubers;
afakõn, planted with stalk shoots.

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244 Yam roots frequently become very large. One cuts them
252 up and boils the pieces like tajer tubers.

Maize (kaloe).

243 Maize is sowed together with other crops and provides one of the first products; the harvesting is done after three months
[184] (March). Only one variety is known. Sometimes special maize plots are laid out (Paramaccaners).

252 The young maize is eaten boiled or roasted, sometimes also pounded and boiled to a porridge (kaloepapa). A well-known delicacy is "ansowé" or "asogrie," made of roasted dry kernels finely pounded and mixed with sugar.

244 Watermelon (watramoen)

This is planted in patches everywhere on the grounds; the harvest time falls in March. There are two varieties in use:
[262] hesiskin and blakaskin, both of which provide small, oval-round, white-spotted fruit with a bland-sweet, light-pink fruit-flesh; the fruit is eaten fresh.

Pumpkin (pampoen).

One finds this plant in many places, but never in great numbers.

Only the oblong dark green variety is known; the harvest
[252] time is from April on, and a long time afterwards. The fruit is cut in pieces, boiled, and eaten.

Okra (okrò).

This crop is generally grown on the food grounds; it provides edible fruit after three months, in February and March. Three varieties are distinguished:
sebiwiki, with short fruit;
afoesibobi, with short fruit;
diatoetoe, with long fruit.

252 The young green fruit is cut into pieces and boiled to a soup, usually together with tajer, meat, and so forth.

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244 Pinda /peanuts/ (pienda) and djoekapinda /Djuka peanuts/ (agobo).

Both are planted in patches on the grounds and not infrequently also in the villages; they bloom in March and are harvested after the rice, in June and July. The quantities that are harvested are small and amount to one or two kerosene-tins per person. Only one variety is known of both the ordinary pinda and the djoekapinda.

[252] One boils the pinda into a soup or makes peanut butter by roasting it and then pounding it in the matta. The Saramaccaners call the djoekapinda "gobogobo."

/149/Bongila.

This is related to abongra (Sesamum) with white blossoms and with flat white seeds in long capsules. It is quite often sowed broadcast among other plants, and the stalks with the capsules are harvested in June. Only one variety is known.

252 The ripe seeds, flat and white, after having first been dried in a pan on the fire, are pounded in a matta. Then one adds some salt and uses this product like peanut butter on cassava bread.

[244] It is tasty and nutritious. On the Surinam River this plant is called "waja" and the seeds are baked with the cassava flour in the bread. Like abongra, this plant is probably also of African origin.

Beans (pesi).

244 These are used very little. String beans /kousebandjes/ -- runner beans with long thin pods -- are known, and a variety

[262] with white blossoms which makes pods 20 centimeters long. Other varieties of beans are not grown, although the Bush Negroes very much like to eat pesi varieties.

249 Sugar cane (keeng or sigáloe).

This is nowhere lacking, and aside from the grounds it is also planted in the villages. With bananas it remains standing for years on the abandoned grounds and is also cut there. Three varieties are distinguished:

[262] abaiboesi, red and black marked stalks; only eaten fresh;

/149 cont./

249 pikien keeng, small variety with thin stalks; is not cut with a [789] cutter but broken off by hand; obia (1) is made from it;

1. obia = spirit medicine.

[262] switi-keeng, the ordinary variety which is most used: the stalks [263] are eaten fresh (chewed) or the juice is expressed with the wooden sugar-press (ma) and boiled down to a syrup (lika) which is used [407] in coffee or in crushed awarra (2).

2. awarra = prickly palm which supplies edible fruit.

273 For festivals one cuts the stalks in pieces and allows the juice to be extracted from them in water in a short korjaal (komata). This water is later heated in a pot and fermented into an alcoholic beverage (djojo).

245 Pineapple (nanási).

This is regularly grown, the shoots standing scattered on the grounds; after one year the plants produce fruit. Two varieties are distinguished:
bigi nanasi, a white variety;
indji nanasi, likewise a white variety, but sweeter.
[262] The fruit is eaten fresh. Together with sugar cane and bananas, pineapples continue to grow for a long time on the old grounds.

Papaya (papái).

Few papayas stand on the grounds, but many along the edges of the villages, where they grow into long tall trees.
[262] A long red variety is called bobi papai; a short yellow variety,
● [252] papai. The fruit is eaten fresh, sometimes also boiled green.

/150/ Tobacco (tabáka).

249 Tobacco is cultivated on a modest scale in various places. The leaves are ripe for picking after 4-5 months (April to May); the man-high plant blooms after seven months with small, pink blossoms.

/150 cont./

245 In more favorable places it grows fairly well. The production
[262] is moderate. The nuts are eaten fresh or, as water nuts, are
[136] emptied by drinking. Many trunks exhibit the traces of Castnia daedalus infection (Drietabbetje, Fisiti, Granbori).

Manja (majang).

[262] Grows in all villages into mighty trees and in February-March produces fruit which is especially favored for eating by the youth. Tetémanje and redbreast are the most common varieties. Abandoned villages along the rivers are frequently still typified by the manja trees.

Citrus.

Is represented by lemmetje (lemmeki), sour orange /zure oranje/ (alanja), /151/ orange /sinaasappel/ (pesina), and lemon /citroen/ (soetoen). This order roughly expresses the relative frequency. They are scattered and grow strikingly well in spite of neglect. With a little effort the planting of oranges could be ex-
[252] tended. Lemmetjes and sour oranges are frequently used to wash meat and various articles.

Guava (gobai).

[262] Stands scattered and is never lacking; the fruit is eaten especially by the youth.

Soursop (atoekoe).

[262] Occurs here and there; the fruit is eaten fresh.

Breadfruit tree (belebong, brèdebong).

[252] Is found in many villages. It is usually the chestnut-breadfruit, of which only the pips are eaten, roasted or boiled. In Langatabbetje we also saw the ordinary breadfruit.

Koesoewé (koesoewé).

249 Stands in each village, but occurs less frequently than among the Indians. The large pink blossoms and the red fruit contribute

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249 greatly to the beautification of the village. The Bush Negroes use
[232] the red dyestuff from the seeds to smear on the dogs against vermin.

Cotton (katoen).

248 One sees it standing in various places along the edges of the
283 villages and among the dwelling huts. The cotton itself is in ex-
[286] ceptional cases used by the women for spinning. Calf bands (sepoe) are made out of cotton thread after the Indian model, and sometimes hammocks also.

Coffee.

245 Is found here and there in the forest along the edge of the village (Drietabbetje, Poeketti). It is the small variety, probably
[272] Coffea arabica. The beans are used for coffee. The trees probably grew from kernels that at one time were taken by slaves from the plantations.

Calabash (kabasi).

244 Grows everywhere among the dwelling huts and in neglected corners. A distinction is made between kabasi and pikien soepoen.
[415] The wood-like pericarps of both varieties are used for all kinds of purposes, especially for utensils (bowls, spoons) and as "koej" for scooping the korjalen empty.

Kasjoen (kasoeng).

245 Occurs here and there and ordinarily does not supply much
[262] fruit; the latter is eaten fresh, the kernels sometimes roasted
[252] like pinda.

Mappa.

Probably a variety of Tabernaemontana (Apocynaceae). Not infrequently in May one sees the women returning from the grounds with pear-shaped /152/ (up to ten centimeters long) yellow fruit,
[262] which they have gathered from a small forest tree. The fruit is eaten fresh; one first taps on the rind with a piece of wood in order to concentrate the milk sap in it, peels the fruit, and the

/15% cont./

245 white cucumber-like fruit flesh is eaten. The taste is refreshingly
262 tart.

249 Ricinus /castor-oil plant/ (karapata).
789 Is to be found in all villages and especially on refuse heaps.
302 The leaf is used for obia, the oil from the kernels as a hair oil.

Pepper (pẽpre).

244 Grows as a small shrub near the houses or along the edge of
[252] the village. The variety with small red fruit occurs especially frequently. The fruit is eaten boiled in meat soup.

Koemboe (komoe).

245 Stands in individual specimens in and along the villages and
[252] in the forest. The kernels of this palm are gladly eaten, softened with warm water and pounded into koemboe soup. The fruit is ripe in February-May. A large variety is patawah.

Maripa (maĩpa).

[262] Absent in not a single village. The fruit provides a white,
[252] fatty fruit-flesh that is eaten fresh (May). The pits are dried and pounded to pieces with a stone in order to obtain the three kernels. After having dried these (in the sun), one boils from them a food oil.

Awarra palms (awá).

[263] Stand in little groups in each Bush Negro village. The orange fruit, which is ripe in February-March, sometimes also in June